

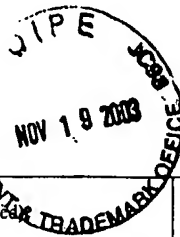


PTO-1449 (Modified) U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE INFORMATION DISCLOSURE STATEMENT BY APPLICANT	ATTY. DOCKET NO. T2315-907879US02	SERIAL NUMBER 10/662,883
	APPLICANT Murat O. Balaban	
	FILING DATE September 16, 2003	GROUP ART UNIT 1761

U.S. PATENT DOCUMENTS

EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB CLASS	FILING DATE
g. y.	5,869,123	2/99	Osajima et al.	—	—	
	5,704,276	1/98	Osajimma et al.	—	—	
	5,667,835	9/97	Osajima et al.	—	—	
	5,520,943	5/96	Osajima et al.	—	—	
	5,393,547	2/95	Balaban et al.	—	—	
	5,232,726	8/93	Clark et al.	—	—	
	3,477,856	11/69	W.G. Schultz	—	—	
	2,569,217	9/51	Bagdigian	—	—	
	2,713,232	7/55	Peterson	—	—	
	2,838,403	6/58	Notter	—	—	
	2,967,777	1/61	Grindrod	—	—	
	3,442,660	5/69	Shank	—	—	
	3,597,235	8/71	Kramer	—	—	
	4,048,342	9/77	Haas et al.	—	—	
	4,049,835	9/77	Haas et al.	—	—	
	4,310,560	1/82	Doster et al.	—	—	
	4,664,922	5/87	Leon et al.	—	—	
	2,356,498	8/1944	Bargeboer	—	—	
	4,804,552	2/1989	Ahmed et al.	—	—	
	4,919,960	4/1990	Ahmed et al.	—	—	
g. y.	6,667,835	9/1997	Yutaka et al.	—	—	

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Sheet 2 of 3

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U.S. PATENT DOCUMENTS

EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB CLASS	FILING DATE

FOREIGN PATENT DOCUMENTS

EXAMINER INITIAL	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUB CLASS	FILING DATE
g. y.	3,027,268	2/1991	Japan (Abstract)	—	—	
	2,280,240	2/2000	Canada	—	—	
	332,641	7/1930	England	—	—	
	015,184	12/1981	EPO	—	—	
	WO 89/02221	3/1989	PCT	—	—	
g. y.	812,544	12/1997	EPO	—	—	

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OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

g. y.	Kamihira, M. et al., "Sterilization of microorganisms with supercritical carbon dioxide", Agricultural and Biological Chemistry, Vol. 51, No. 2, pp. 407-412 (1987) (abstract)
	Arreola, A.G. et al., "Supercritical carbon dioxide effects on some quality attributes of single strength orange juice", J. of Food Science, Vol. 56, No. 4, pp. 1030-1033 (1991) (abstract)
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	Mabbitt, "Preservation of refrigerated milk", National Institute for Research in Dairying, Shinfield, Reading, England, Kieler Milchwirtschaftliche Forschungsberichte 34(1) pp. 28-31 (1982)
	King et al., "The Use of Carbon Dioxide for the Preservation of Milk", Society for Applied Bacteriology, Series #22, pp. 35-43 (1987)
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g. y.	Goraki, "Commitment to Cottage Cheese", Dairy Foods Ingredient Technology Lab Talk, pg 29, April (1996)

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